

## Erratum

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Iron-Enriched Bread with Karkade (*Hibiscus sabdariffa*) and Wheat Flour  
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On page 689, Tables IV and V should have been included with the article.

**TABLE IV**  
Effects of pH-Controlled Karkade on Various Wheat Flours<sup>a</sup>

Wheat Flour	Karkade (%)	Bread Height (mm)	Specific Volume (cm <sup>3</sup> /g)	Crumb pH
Ookan	0.0	81.45(7.01)a	3.62(0.07)a	5.00
	2.0	58.63(0.56)b	2.43(0.02)b	4.00
	2.0 <sup>b</sup>	92.65(2.89)c	4.07(0.09)c	4.92
Takara	0.0	85.98(1.28)a	4.26(0.03)a	5.67
	2.0	76.65(2.93)b	3.53(0.10)b	4.62
	2.0 <sup>b</sup>	94.60(3.00)c	4.65(0.11)c	5.51
Rikishi	0.0	76.18(2.57)a	3.17(0.05)a	5.00
	2.0	55.90(3.11)b	2.00(0.05)b	3.95
	2.0 <sup>b</sup>	82.68(1.65)c	3.66(0.04)c	5.00

<sup>a</sup> Values represent means of four replicates with standard deviations in parentheses. Values followed by the same letter in the same column are not significantly different ( $P = 0.05$ ) according to Duncan's multiple range test.

<sup>b</sup> pH controlled.

**TABLE V**  
Fe Content in Karkade-Wheat Blend Bread Crumb<sup>a</sup>

Karkade Blend (%)	Dry Crumb (mg of Fe/g)	Fresh Bread (mg of Fe/60 g)
No addition	0.02	0.89
0.5	0.02	0.89
1.0	0.05	2.22
3.0	0.13	5.78
5.0	0.14	6.22

<sup>a</sup> Mean values of two experiments.